

What is F.O.G.?

F.O.G. stands for **Fats, Oils & Grease** and are found in common food and food ingredients such as: meat, fish, butter, cooking oil, mayonnaise, gravies, sauces and food scraps.

F.O.G. Means Trouble!

If not handled properly, F.O.G. can solidify and stick to the sides of your kitchen drain and sewer pipe. The most common accumulation comes from your daily dish washing process. Over time, buildup of F.O.G. can plug your pipes and cause a sewer backup into your business! These buildups can also cause major operational problems in our public sewer system and backup sewage into our streams, lakes and Puget Sound.

F.O.G. Can Cost You Money!

Seattle Municipal Code 21.16 holds business owners liable for ALL clean-up costs related to a sewer backup, including damage to adjoining properties, parking lots, streets, and sewer system repair.

What Can You Do?

The first thing to do is to teach your employees the importance of controlling F.O.G. (see Best Practices to Fight Fats, Oils & Grease on inside flap). However, even with the best practices, F.O.G. finds ways to accumulate in your side sewer and cause major problems! Your best line of defense from accumulation is to install and maintain a grease interceptor.

What is a Grease Interceptor?

Grease interceptors are designed to catch F.O.G. before they get into your sewer. Some grease interceptors (previously called grease traps) are found under or near sinks in your cooking area (shown at the right). Other grease interceptors are large underground vaults found outdoors. We recommend you contact a local contractor for help with the appropriate selection, installation and maintenance for your interceptor. You can visit www.resourceventure.org for a list of local contractors.

Maintain a F.O.G. Log

Keep a maintenance log for your interceptor. Your log should indicate who performed maintenance, the date cleaned, how much waste was removed, and where it was disposed of. More than 25% accumulation, by volume, of food and F.O.G. indicates that your system is not working properly and is a violation of Seattle Municipal Code 21.16.

Cleanup F.O.G. Drips & Spills

F.O.G. spills inside and outside of your business should be cleaned up immediately. It is your responsibility to have a spill plan and maintain a spill kit. Call (206) 343-8505 or visit www.resourceventure.org for help developing a spill plan and to receive a free spill kit.



Grease Interceptor

Best Practices to Fight Fats, Oils & Grease

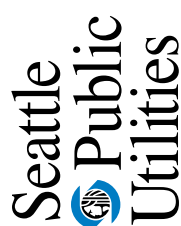
- Always scrape and wipe leftover fats, oils, grease and food waste from all dishes, pots, pans and cooking equipment prior to pre-rinsing or washing.
- Remove your garbage grinder and install a solids interceptor. This will reduce the amount of food waste that accumulates in your grease interceptor and your side sewer.
- Install and maintain screens in all floor and sink drains. This will also reduce the amount of food waste that accumulates in your grease interceptor or side sewer.
- Maintain your grease interceptor frequently to keep the accumulation of food and F.O.G. at less than (<) 25% of the volume of the device.
- Hire a contractor to maintain the vent hood and filters and dispose of the waste properly.
- Wash all floor mats, grills and greasy kitchen equipment in a sink that goes to a grease interceptor.
- Compost your food scraps whenever possible. For more information, contact Resource Venture at (206) 343-8505.

➔ **Open up poster inside and display in your kitchen to help your employees fight F.O.G.!**

P.O. Box 34018 Seattle, WA 98124-4018

Get a FREE Spill Kit!

For a FREE spill kit, call Resource Venture at (206) 343-8505 or visit www.resourceventure.org



BUSINESS CUSTOMERS

Fight F.O.G.

Keep **Fats, Oils & Grease** Out of Your Drain!™



Please contact City of Seattle for copies 206-684-3000

Fight F.O.G.

**Help keep
Fats, Oils & Grease
from clogging
the sewer pipes!**

THE RIGHT WAY

CORRECTO CÁCH LÀM ĐÚNG

Wipe dishes, pots, pans and cooking equipment before rinsing or washing.

Limpie con papel los platos, ollas, sartenes y equipo de cocina antes de enjuagarlos o lavarlos.

Gạt bỏ hết thức ăn trong chén đĩa, nồi, chảo và đồ dùng nấu ăn trước khi tráng hoặc rửa.



Put food waste into the "Food + Compostables" collection or garbage.

Coloque los restos de alimentos en recolección de "Food + Compostables" o en la basura.

Đổ thức ăn dư vào thùng đựng thực phẩm tái tạo (recycle) hoặc thùng rác.



Collect waste oil and store for recycling. Clean up spills immediately.

Junte el aceite usado y guárdelo para reciclar. Limpie los derrames inmediatamente.

Đổ dầu cũ vào một chỗ chứa và giữ lại để tái tạo (recycle). Lau chùi ngay những chỗ bị đổ.



Wash floor mats in a utility sink.

Lave los tapetes en un lavabo de servicio.

Giặt tấm chùi chân trong bồn (utility sink).



Keep screens in all drains to catch food waste.

Coloque coladores en todos los desagües para retener los desperdicios.

Để đồ chặn bằng lưới trong tất cả những chỗ thoát nước để chặn thức ăn dư.



THE WRONG WAY

INCORRECTO CÁCH LÀM SAI

Do not pour cooking residue into the drain.

No arroje por el desagüe los residuos de alimentos cocinados.

Đừng đổ dầu cặn xuống cống.



Do not put food waste down the drain.

No arroje los desperdicios de alimentos por el desagüe.

Đừng đổ thức ăn dư xuống cống.



Do not pour cooking oil into the drain.

No vierta aceite de cocina directamente en el desagüe.

Đừng đổ dầu ăn xuống cống.



Do not wash floor mats outside.

No lave los tapetes en el exterior.

Đừng giặt tấm chùi chân ngoài sân.



Do not remove screens from drains.

No quite los coladores de los desagües.

Đừng lấy đồ chặn bằng lưới ra khỏi chỗ thoát nước.

